

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 6/30/2015 **Business ID:** 119192FE
Business: CON SABOR A MEXICO

503 N 6TH ST
 KANSAS CITY, KS 66101

Inspection: 31002587
Store ID:
Phone: 9132352836
Inspector: KDA31
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/30/15	09:50 AM	11:35 AM	1:45	0:07	1:52	0	
Total:			1:45	0:07	1:52	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 4 Priority foundation(Pf) Violations 2

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use		p
5. No discharge from eyes, nose and mouth.		p
Preventing Contamination by Hands		Y	N	O	A	C	R
6. Hands clean and properly washed.		p
7. No bare hand contact with RTE foods or approved alternate method properly followed.		p
8. Adequate handwashing facilities supplied and accessible.		p
Approved Source		Y	N	O	A	C	R
9. Food obtained from approved source.		p
10. Food received at proper temperature.		p
11. Food in good condition, safe and unadulterated.		p
12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination		Y	N	O	A	C	R
13. Food separated and protected.		..	p	p	..
Fail Notes	3-302.11(A)(1)(b) P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [Tubes of raw beef were touching bottles of beer in the reach in cooler. COS, raw beef removed.]						
14. Food-contact surfaces: cleaned and sanitized.		..	p
Fail Notes	4-601.11(A) Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Dried food debris was stuck to the top of the cooking chamber of the microwave. The dried food could fall into food when heating up food in the microwave.]						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
16. Proper cooking time and temperatures.		p
17. Proper reheating procedures for hot holding.		p
18. Proper cooling time and temperatures.		p
19. Proper hot holding temperatures.		p
20. Proper cold holding temperatures.		p
This item has Notes. See Footnote 1 at end of questionnaire.							
21. Proper date marking and disposition.		..	p	p	..
Fail Notes	3-501.18(A)(1) P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1. [Cooked beef was in the RIC with a preparation date of 6-23-15. A container of establishment made green salsa had a preparation date of 6-21-15. COS, items discarded.]						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	<p>3-501.18(A)(2) <i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.</i></p> <p><i>[Cooked chicken was in the RIC without a preparation date, PIC stated the chicken was prepared on 6-27-15. Cooked pork was in the RIC without a preparation date on the container, PIC stated the pork was prepared on 6-27-15. An opened container of milk was in the RIC without a preparation date, PIC stated the milk was opened on 6-27-15. Cooked black beans with rice was in the RIC without a preparation date on the container, PIC stated the black bean with rice was cooked on 6-26-15. COS, items dated.]</i></p>
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22. Time as a public health control: procedures and record.

.. .. . p

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.

.. p

Fail Notes	<p>3-603.11(B) <i>Pf - Consumer Advisory for Raw or Undercooked Food (Disclosure requirements) - DISCLOSURE shall include: A description of the animal-derived FOODS, such as "oysters on the half shell (raw oysters)," "raw-EGG Caesar salad," and "hamburgers (can be cooked to order)"; or, Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.</i></p> <p><i>[No asterisk was next to the consumer advisory on the menu.]</i></p>
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Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.

.. .. . p

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.

.. .. . p

26. Toxic substances properly identified, stored and used.

p

Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.

.. .. . p

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.

.. .. . p

29. Water and ice from approved source.

p

30. Variance obtained for specialized processing methods.

.. .. . p

Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.

p

32. Plant food properly cooked for hot holding.

.. .. . p

33. Approved thawing methods used.

p

34. Thermometers provided and accurate.

p

Food Identification	Y	N	O	A	C	R
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification		Y	N	O	A	C	R
	35. Food properly labeled; original container.	p
Prevention of Food Contamination		Y	N	O	A	C	R
	36. Insects, rodents and animals not present.	..	p
<i>Fail Notes</i>	6-501.111(A) <i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [4 live roaches were nesting in the chambers of the non-working warewash machine. 3 live roaches were stuck on a glue trap that was under the 3 compartment sink. 3 live roaches was stuck on a second glue trap that was located next to storage rack in the food prep area. 50 fresh mouse droppings were behind along the wall of the reach in cooler in the food prep area. 15 fresh mouse dropping were on the floor next to fax machine in the food prep area. PIC provided pest control invoice with a service date of 6-19-15.]</i>						
	37. Contamination prevented during food preparation, storage and display.	p
	38. Personal cleanliness.	p
	39. Wiping cloths: properly used and stored.	p
	40. Washing fruits and vegetables.	p
Proper Use of Utensils		Y	N	O	A	C	R
	41. In-use utensils: properly stored.	p
	42. Utensils, equipment and linens: properly stored, dried and handled.	p
	43. Single-use and single-service articles: properly used.	p
	44. Gloves used properly.	p
Utensils, Equipment and Vending		Y	N	O	A	C	R
	45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	p
	45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p
	46. Warewashing facilities: installed, maintained, and used; test strips.	p
	<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
	47. Non-food contact surfaces clean.	p
Physical Facilities		Y	N	O	A	C	R
	48. Hot and cold water available; adequate pressure.	p
	<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
	49. Plumbing installed; proper backflow devices.	..	p
<i>Fail Notes</i>	5-205.15(B) <i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [Water was leaking from drain pipes under the 3 compartment sink.]</i>						
	50. Sewage and waste water properly disposed.	p
	51. Toilet facilities: properly constructed, supplied and cleaned.	p
	52. Garbage and refuse properly disposed; facilities maintained.	p
	53. Physical facilities installed, maintained and clean.	p
	54. Adequate ventilation and lighting; designated areas used.	p
Administrative/Other		Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R

55. Other violations

p

Fail Notes | 8-404.11 *P - A LICENSEE shall immediately discontinue operations and notify the REGULATORY AUTHORITY if an IMMINENT HEALTH HAZARD may exist because of an emergency such as a fire, flood, extended interruption of electrical or water service, SEWAGE backup, misuse of POISONOUS OR TOXIC MATERIALS, onset of an apparent foodborne illness outbreak, gross insanitary occurrence or condition, or other circumstance that may endanger public health. A LICENSEE need not discontinue operations in an area of an establishment that is unaffected by the IMMINENT HEALTH HAZARD. [Due to live roaches and rodent activity in the establishment an imminent health hazard exist.]*

EDUCATIONAL MATERIALS

The following educational materials were provided

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

RIC cooked chicken 40F
MT chopped tomatoes 38F

Footnote 2

Notes:

PIC provided test kit for the use of quat.

Footnote 3

Notes:

Hot water 135F

VOLUNTARY DESTRUCTION REPORT

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ACTIONS

Number of products Voluntarily Destroyed 2

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Cooked ground beef Qty 5 Units lbs Value \$ _____

Description date marking

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Green salsa Qty 5 Units lbs Value \$ _____

Description date marking

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled _____

Inspection Report Number 31002587

Inspection Report Date 06/30/15

Establishment Name CON SABOR A MEXICO

Physical Address 503 N 6TH ST City KANSAS CITY

Zip 66101

Additional Notes
and Instructions

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VOLUNTARY CLOSURE STATEMENT

Insp Date: 6/30/2015 **Business ID:** 119192FE
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VOLUNTARY CLOSURE STATEMENT

BECAUSE OF DEFICIENCIES NOTED ON THE ATTACHED KANSAS DEPARTMENT OF AGRICULTURE INSPECTION REPORT, I VOLUNTARILY AGREE TO CLOSE THIS ESTABLISHMENT AND CEASE OPERATION UNTIL NEEDED CORRECTIONS HAVE BEEN COMPLETED. I AGREE NOT TO REOPEN THIS ESTABLISHMENT PRIOR TO RE-INSPECTION BY THE FOOD, DRUG, AND LODGING SURVEYOR.

Reinspection is currently scheduled for _____

Inspection Report Number 31002587 Inspection Report Date 06/30/15

Establishment Name CON SABOR A MEXICO

Physical Address 503 N 6TH ST City KANSAS CITY

Zip 66101

Additional Notes The person in charge will need to contact the inspector for a reopening inspection.